

Aperitif

| | |
|---------------------------------------------------|-------|
| Palmér Brut Champagne | 135:- |
| Crudo Prosecco from Vineriet in Simrishamn | 95:- |
| Richard Juhlin Blanc de Blancs, Alcoholfree | 95:- |
| Gin from Skånska Spritfakriken & Fever Tree Tonic | 125:- |
| Aperol Spritz | 125:- |

To start with

| | |
|------------------------------------------------------------------------|---------------------|
| Oysters | <i>1st/6st/12st</i> |
| - <i>Fine de Claire</i> | 35:-/175:-/350:- |
| - <i>Swedish from Bohuslän</i> | 70:-/350:-/700:- |
| - <i>Canadian Che-book-took</i> | 55:-/275:-/550:- |
| Roasted Valencia almonds | 45:- |
| Olives in our lemon and rosemary oil | 45:- |
| Sillamauda | 65:- |
| <i>Swedish herring on rye, finely chopped red onion, lingonberries</i> | |
| Gazpacho | 75:- |
| <i>Shrimps and croutons</i> | |

Starters

| | |
|---------------------------------------------------------------------------------------------------------------------------------|-------------|
| Hamnkrogens Toast Skagen <i>Hand peeled shrimps, lemon mayonnaise, horseradish and butter fried bread</i> | 145:-/225:- |
| Tuna tartar <i>Fried kataifi, trout roe, chili emulsion and watermelon</i> | 155:- |
| 3 kinds of herring <i>Fresh potatoes, rye, sour cream, egg and cheese from Vilhelmsdal</i> <i>*With 2cl akvavit 175:-</i> | 135:- |
| Vendace roe 40g <i>Butter fried bread, red onion and sour cream</i> | 195:- |
| Chard scallop <i>Lobstermayo, crisps on spring potatoes, sea asparagus, seaweed and dill pickled yellow beetroot</i> | 175:- |

Seafood

We recommend pre-ordering our fresh seafood as there are a limited number each day.

| | |
|-----------------------------------------------------------------------------------------------------------------------------------------|---------------------|
| Seafood platter <i>1/2 crab, 2x crayfish, fresh and smoked shrimps, 2x Fine de Claire and 1/2 Canadian lobster, sauces and bread</i> | 695:- |
| Canadian lobster <i>Choose between fresh or gratinated</i> | ½ 295:- 1/1 545:- |
| Crab | ½ 175:- 1/1 245:- |
| Crayfish | 55:-/pc |
| A handful of fresh or smoked shrimps | 195:- |
| Oysters | <i>1st/6st/12st</i> |
| - <i>Fine de Claire</i> | 35:-/175:-/350:- |
| - <i>Swedish from Bohuslän</i> | 70:-/350:-/700:- |
| - <i>Canadian Che-book-took</i> | 55:-/275:-/550:- |

Classics

| | |
|------------------------------------------------------------------------------------------------------------|-------|
| Moules frites <i>Wine-cooked mussels, aioli and hand-cut french fries</i> | 245:- |
| Shrimp Sandwich <i>200g hand peeled shrimps served on rye with egg, herb mayonnaise and crisp salad</i> | 195:- |
| Fried herring from Skillinge <i>Almond potato puree, lingonberry butter and lemon</i> | 155:- |
| Plaice Meunière <i>Beetroots from Skåne, capers, browned butter and grated horseradish</i> | 275:- |

Main courses

| | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| Chared char <i>Bisque, chantarelles, pickled black radish, mustard seeds, thyme oil and Cherrie potatoes</i> | 295:- |
| Fried asparagus-broccoli <i>Red quinoa, baked tomato from Österlen, green chili emulsion, fennel crudité and grated feta cheese</i> | 225:- |
| Tenderised swedish entrecôte <i>Baked tomato from Österlen, Skåne summer beans, beef marrow and madeira gravy</i> <i>Hand cut fries and béarnaise</i> | 295:- 45:- |
| Hamnkrogens Bouillabaisse <i>Halibut, salmon, mussels, hand peeled shrimps, fennel, saffron aioli and croutons</i> | 265:- |

For the little ones

| | |
|---------------------------------------------------------------------------------|-------|
| Fried cod <i>Served with French fries and herb mayonnaise</i> | 135:- |
| Tenderised swedish entrecôte <i>Served with hand cut fries and béarnaise</i> | 135:- |

Something sweet

| | |
|------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| Dark chocolate bavaroise <i>Sea buckthorn sorbet, rosemary caramel and almond</i> | 125:- |
| Whipped mint pannacotta <i>Cherrie sorbet, dark chocolate and pistachio</i> | 125:- |
| Crème brûlée | 80:- |
| A piece of cheese from Swedish farms <i>Served with our fennel hard bread and homemade jam</i> <i>Ask the staff of today's selection</i> | 65:-/piece |
| One scoop of ice cream or sorbet <i>Ask the staff of today's selection</i> | 45:- |
| Our homemade chocolate praline <i>The Head chef's choice of flavour</i> | 35:- |